

# Myrl Wisozk

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## SKILLS

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### Cuisine Styles

Mediterranean • Italian • Plant-based

### Kitchen Skills

Butchery • Baking • Menu Design • Cost Control

### Operations

Catering • Event Planning • Supplier Negotiation

### Soft Skills

Team Leadership • Quality Control • Time Management • Training

## PROFILE

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Chef with a track record building high-impact solutions and improving reliability.

## EXPERIENCE

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### Private Chef — Gerlach - Rau (2015-09-04 - 2023-11-01)

- Catered private events for up to 275 guests with 95%+ client satisfaction.
- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.

### Line Cook — Dickinson - Harber (2016-05-12 - Present)

- Catered private events for up to 297 guests with 95%+ client satisfaction.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 21% with vendor negotiations and waste controls.

## PROJECTS

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**tamdiu demonstro agnitio** - Organized value-added database

**quasi decor vito** - Visionary homogeneous hierarchy

**subito** - Persistent context-sensitive emulation <https://elastic-solution.org/>

## ACADEMIC BACKGROUND

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Diploma in Culinary Arts, Hessel - Blick College (2019)

## CERTIFICATIONS

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- HACCP Level 3